

## ABSTRACT OF THE DISCLOSURE

Methods of preparing meat analogues are described that include (a) hydrating a textured vegetable protein to form a hydrated textured vegetable protein; (b) preparing a protein base containing vital wheat gluten, milk-derived protein, and water; and (c) combining the hydrated textured vegetable protein and the protein base. Meat analogues and foodstuffs containing meat analogues are also described.

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